STARTERS

Sautéed Beef Tenderloin Tips
tenderloin pieces pan-seared with crimini mushrooms, zip sauce, and crispy onions 24

Falafel Taco
our signature falafel on a flour tortilla with tahini, garlic sauce, tomatoes, and shredded lettuce 16

Mediterranean Chicken Wings
brined and seasoned to perfection with house zaatar seasoning 18

Mujadara
stewed lentils and rice, topped with caramelized onions (V) 16

Tamar Fries
zaatar seasoning, olive oil, and feta cheese 14

Grilled Shrimp
large shrimp marinated with chermoula, grilled vegetables, and a roasted pepper aioli 20

Shawarma Nachos
beef or chicken, pita chips, chick peas, red onions, lettuce, tomatoes, labneh, and feta cheese, topped with tahini sauce 22

Muhammara
roasted red pepper spread with toasted walnuts, spices, and pomegranate molasses (V) 14

Hummus
classic chickpea spread, served with pita chips (V) 12

Baba Ghanoush
roasted eggplant, garlic, tahini, and lemon juice (V) 12

Fried Kibbeh
bulgar wheat, stuffed rice, beef, pine nuts, and spices, served with garlic sauce 12

Tamar Taster Platter
house made pita, hummus, baba ghanoush, muhammara, labneh, and zaatar seasoning 24

GREENS AND MORE

Fattoush
romaine lettuce, crispy vegetables, tomato, pita chips, red wine-lemon vinaigrette, and sumac 18

Eggplant Salata
sautéed eggplant, julienne peppers, grape tomatoes, red onion, feta cheese, balsamic reduction, and lemon 19

Quinoa & Kale
kale blend, quinoa, cucumber, red onion, dried cranberries, chick peas, feta, and a pomegranate vinaigrette 19

Tabbouleh
chopped parsley, tomatoes, fresh herbs, quinoa, lemon, and olive oil 17

Arugula Salata
petite arugula, grape tomatoes, shaved Parmigiano-Reggiano, glazed walnuts, and burrata 20

Tamar Mediterranean Salata
diced cucumber, tomatoes, onions, beets, dried mint, garbanzo beans, fresh lemon, and olive oil 18

add chicken 7 | tenderloin 11 | salmon 9

TAMAR CLASSICS

all entrees come with curry or white bean stew

Wagyu Beef Kafta
traditional grilled seasoned wagyu ground beef skewer with minced onion and parsley served with rice and vegetables 32

Beef Tikka
10oz marinated beef tenderloin, grilled, and served with rice and vegetables 38

Wagyu Beef Shawarma
traditional seasoned wagyu beef, with rice, vegetables, and house-made pickles 34

Beef Cream Chop
scalopini beef tenderloin, served with rice and vegetables 36

Chicken Tikka
marinated skewered tenderloin, grilled to perfection, served with rice and vegetables 30

Chicken Shawarma
our signature seasoned chicken shawarma served with rice and vegetables, garlic sauce and house-made pickles 28

Chicken Cream Chop
scalopini breaded chicken breast, served with rice and vegetables 28

Falafel Plate
our signnature falafel served with rice, vegetables, house-made pickles, and tahini sauce 26

Tamar Mixed Platter
beef kafta, chicken & beef tikka, served with rice and vegetables 65 (serves 2)

TAMAR SPECIALTIES

Eggplant Tepsi
our version of a traditional dish: whole baby eggplant, sliced, stuffed with seasoned beef and baked with a garlic tomato sauce 34

Dolma
house-made stuffed grape leaves with beef, and rice | flipped on a sizzling plate served tableside 40 (serves 2)

Braised Lamb Shank
slow roasted lamb leg served with farro and grilled vegetables 42

Salmon Masgoof
oven-roasted wild-caught salmon topped with a Mediterranean salsa and served with rice and vegetables 34

Tamar Salmon
cabbage-cured pan-seared salmon, lemon-saffron farro, pepper-sumac butter sauce, and a squash-carrot slaw 34

Branzino
herb crusted, pan-seared, roasted potatoes, and an asparagus-pepper gremolata 39

Tamar Wagyu Burger
American Wagyu, grilled onion, lettuce, tomato, spice blend, brioche bun, roasted pepper aioli, served with cottage fries 18

8oz Beef Filet
char-grilled center-cut fillet, with fingerling potatoes, asparagus, crimini-compound butter 51

Lamb Chops
marinated grilled chops, served with rice, asparagus, finished with fresh lemon, herbs, and extra virgin olive oil 45

SOUPS

lentil 7 | chicken lemon rice 7

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shelfish or eggs may increase your risk of foodborne illness